

Dinner Menu

Soup & Salads

Soup of the Day Cup 5 Bowl 6

GF Beet Salad 12

Red and golden beets on spring mix with fresh goat cheese, dusted pistachios with balsamic reduction

GF Sprout Salad 14 

Shaved Brussel sprouts, kale, red cabbage, toasted almonds, craisins, Bleu cheese crumbles and Orange Vinaigrette

Wedge 10

Baby iceberg lettuce, bacon, bleu cheese, grape tomatoes, red onion and garlic croutons

Concord Chicken Salad 16

Grilled chicken, mixed greens, grapes, caramelized pecans, Bleu cheese crumbles, Mandarin oranges, craisins and Honey Vinaigrette dressing

Caesar Half 5 | Full 9

Fresh romaine lettuce, croutons, parmesan cheese and Caesar dressing. Anchovies available upon request +1

Dressing

Ranch

Bleu Cheese

Honey Mustard

Thousand Island

Balsamic Vinaigrette

Herb Vinaigrette

Caesar

Italian

Raspberry Vinaigrette

Oil & Vinegar

Add Ons

Grilled Chicken 5

*Salmon 9

*Shrimp 8

*Filet Mignon 16

Sides

French Green Beans **GF** 3

Squash & Zucchini **GF** 3

Garlic Whipped Potatoes **GF** 3

Long Grain Wild Rice **GF** 3

French Fries 3

Onion Rings 4

Sweet Potato Fries 4

Loaded Baked Potato **GF** 5

Small Plates

Lemongrass Coconut Mussels  14

Prince Edward Island mussels, garlic, chili flake, ginger, coconut milk, lemongrass broth. Served with crostini

***Ahi Tuna** **GF** 14

Lightly seared, shaved cucumber, red pepper, pickled red onion, sesame and wasabi dressing

Crispy Roasted Brussel Sprouts **GF**  8

Served with garlic aioli

Tellico Voodoo Shrimp 14

Five large hand breaded shrimp tossed in a spicy remoulade sauce, garnished with green onions

Fried Calamari 16

Tender hand breaded calamari, banana peppers, topped with fresh parmesan cheese and served with house-made marinara

House-Made Crab Rangoon  14

Crispy fried wontons, filled with lump crab meat, cream cheese and herbs. Served with sweet chili sauce

Sandwiches / Pasta

***Village Burger** 15

Brioche bun with bacon, lettuce, tomato, onion, house pickles and choice of cheese. Served with french fries

French Dip 14

In house roasted prime rib, melted Swiss cheese and au jus for dipping. Served with french fries

Crispy Grouper Tacos 18

Flour tortilla, red cabbage, pico de gallo, cotija cheese, avocado and garlic lime cream. Served with pineapple coleslaw

Buttermilk Breaded Chicken Tenders 15

Hand breaded, served with sweet potato fries and Honey Mustard

Tuscan Chicken Penne Pasta 18

Grilled chicken, Kalamata olives, artichokes, sundried tomatoes and spinach with a garlic, white wine butter sauce

Spicy Italian Sausage Pasta  18

Rigatoni pasta tossed in roasted tomato sauce, crushed red pepper, shaved parmesan cheese and fresh basil

Entrees Includes a House Salad | Caesar +2 | Half Wedge +4

Crab Stuffed Flounder 26

Served on creamy risotto with grilled asparagus and lemon beurre blanc sauce

***Slow Roasted Prime Rib** **GF** 8oz 29 | 12oz 34

Heavily aged Midwestern beef, served with garlic whipped potatoes, French green beans and au jus

Pork Osso Bucco **GF** 26

12 hour braised pork shank served with garlic whipped potatoes, vegetables and fond sauce

Red Wine Braised Short Ribs **GF**  28

12 hour braised boneless short ribs, red wine demi-glace, horseradish whipped potatoes and glazed baby carrots

Fish & Chips 17

Beer battered wild-caught Cod, served with french fries and coleslaw

***Cedar Plank Salmon** **GF** 28

Baked on a cedar plank, served with long grain wild rice and broccoli, topped with a honey, ginger scallion glaze

***Grilled Lamb Chops** **GF** 24

Three 4 ounce rosemary garlic marinated chops, served with garlic whipped potatoes, grilled asparagus and topped with a mint demi-glace

***Hand-Cut 6oz Filet** **GF** 34

Served with garlic whipped potatoes, French green beans and a veal bone demi-glace

Grilled Chicken Breast **GF** 18

Citrus grilled chicken, long grain wild rice and broccoli

Shrimp & Grits **GF** 22

Anson Mills stone ground grits, topped with house made Tasso, trinity vegetables, creole sauce, spinach and shrimp

Rainbow Trout Almondine 24

Pan seared almond crusted trout, served with sweet potato puree, French green beans and brown butter

Shrimp & Lobster Vol-Au-Vent  26

Tossed in tarragon sherry cream sauce and wild mushroom trio served on a light and flaky puff pastry shell

Smoked Meatloaf  16

Served with garlic whipped potatoes, French green beans, demi-glace and crispy tobacco onions

*The FDA advises consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
20% gratuity included for parties of 6 or more

 : New Winter Menu Items!

Sparkling

Maschio | Prosecco | Italy

Crisp clean palate brings fruity flavors of green apple, juicy peach and ripe lemon

- 9 -

Casas del Mar | Blanc de Blancs | Spain

Aromas of toasted brioche with hint of apples and apricots to the palate, finishing with elegant notes of citrus

- 9 36

*Nicolas Feuillate | Champagne | France

Rich and creamy, showing the dried fruit, nut and spice notes of fruitcake with lemon meringue, quince and honey flavors

- - 83

White Wines

Banfi Le Rime | Pinot Grigio | Italy

Rich, ripe fruit aromas with hints of pear and white flower

75 30

Coppola Bianco | Pinot Grigio | California

Green apples, lemon and minerals, light bodied with a crisp refreshing taste

8 32

Oyster Bay | Sauvignon Blanc | Marlborough , New Zealand

Earthy, herbal, somewhat subdued lemony aroma with hints of tropical fruit, gooseberry and coconut

9 36

Kim Crawford | Sauvignon Blanc | Marlborough, New Zealand

Flavors of pineapple and stone fruit with a hint of herbaceousness on the palate

12 45

Relax | Riesling | Germany

Restrained sweetness with flavors of peach, green apple and lemon, elegant with a crisp clean fresh finish

8 32

Cupcake | Moscato | Italy

Delicate floral aromas of jasmine, hibiscus and wildflowers complement the enticing flavors of melon, honeysuckle and orange blossom

8 32

Clos Du Bois | Chardonnay | Northcoast, California

Ripe pear and sweet lemon drop complemented by toasty oak, spice and cream

9 36

Kendall Jackson | Chardonnay | California

Tropical flavors such as pineapple, mango and papaya, with citrus notes, aromas of vanilla and honey. A hint of toasted oak and butter

11 44

Joel Gott | Barrel-Aged Chardonnay | California

Aromas of ripe pear and apple blossom with hints of honey. bright fruit flavors and a crisp minerality finish

12.5 50

Pulpo | Albarino | Spain

Aromas of white flowers, peaches and apricots lead to a fresh, fruity palate and a lovely finish

10.50 42

Rose/Blush

Beringer | White Zinfandel | California

Fresh and delicious with berry-like fruit flavors and aromas of citrus and honeydew

7 26

Fleurs de Prairie | Rose | France

Delicate flavors of strawberry, rose petals and herbs with a bright refreshing acidity

11 44

Red Wines

Seeker | Pinot Noir | France

Aromas and flavors of sweet cherry fruit meld with earth and spice

9 36

Boen | Pinot Noir | California

Rich in ripe fruit flavors tempered by bright acidity and judicious hints of toasted oak

12 48

Cavaliere | Chianti | Italy

Ripe plums spiced with pepper and wood nuances

9 33

Perrin Cote du Rhone | Grenache Syrah | France

Dark ruby color, with purple reflections. full bodied with a pleasant freshness and elegant finish

10 39

Drumheller | Merlot | Washington

Aromas of blueberry, subtle spice and rose pedals with hints of cocoa

10 39

The Specialyst | Zinfandel | California

Rich aromas and flavors of sweet cherry, Brambley marionberry and spice with a caramel finish

12.5 50

*Ridge Three Valleys | Zinfandel | California

Aromas of blueberry pie, toasty dill with concentrated plum, licorice, smoky pepper and muscular tannins

- 72

Sangre de Toro | Tempranillo | Spain

Red and black fruit aroma, rich and persistent

8 32

Layer Cake | Malbec | Argentina

Elegant in the mouth, delivering fresh picked blackberries, spice and rich chocolate aromas

9.5 38

Conundrum | Red Blend | California

Lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness

9 33

Bonanza by Caymus | Cabernet | California

Flavors of dark berry, vanilla, cassis and toast, aromas of currants and oak are met by subtle smokiness

10 39

J Lohr 7 Oaks | Cabernet | California

Deep, bright, red-purple hue with an abundance of dark cherry and black currant fruit, enhanced by spicy clove and tasty notes

11.5 46

Joel Gott | 815 Cabernet | California

Aromas of black cherries and blackberries with notes of clove and brown sugar. Opens with dark concentrated fruit flavors, followed by velvety tannins and notes of vanilla

12.5 50

Coppola Diamond Collection | Cabernet Sauvignon | California

Intense aromatic properties, rich, complex flavors, and a velvety texture framed by supple tannins

12 48

Shoofly | Shiraz | Australia

Aromas of blackberry, dark chocolate and baking spices with layers of anise, black pepper and dried earth notes

10.5 42

*Mollydooker | Shiraz | Australia

Ripe blackberry, huckleberry and blueberry flavors that show aromatic accents of allspice

- 52

*Justin | Cabernet | California

Vanilla and slightly toasted oak, complemented by strawberry, raspberry and black currant aromas

- 60

*J Lohr Pure Paso | Proprietary | California

A dense and focused fruit signature coupled with a soft approachable palate. Aged 18 months in French and American oak barrels

- 67

*The Prisoner | Red Blend | California

Enticing aromas of Bing cherry, dark chocolate, clove and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate and vanilla linger harmoniously for a smooth and luscious finish

- 86

*Antica | Cabernet | California

Perfect balance of concentrated red and purple fruit characteristics with firm sweet tannins providing richness to the wine

- 126

Not available for half price Thirsty Thursday 50% Discount will be subtracted from the pretax price
All prices included State Liquor Tax 15% and State Sales Tax 9.25%